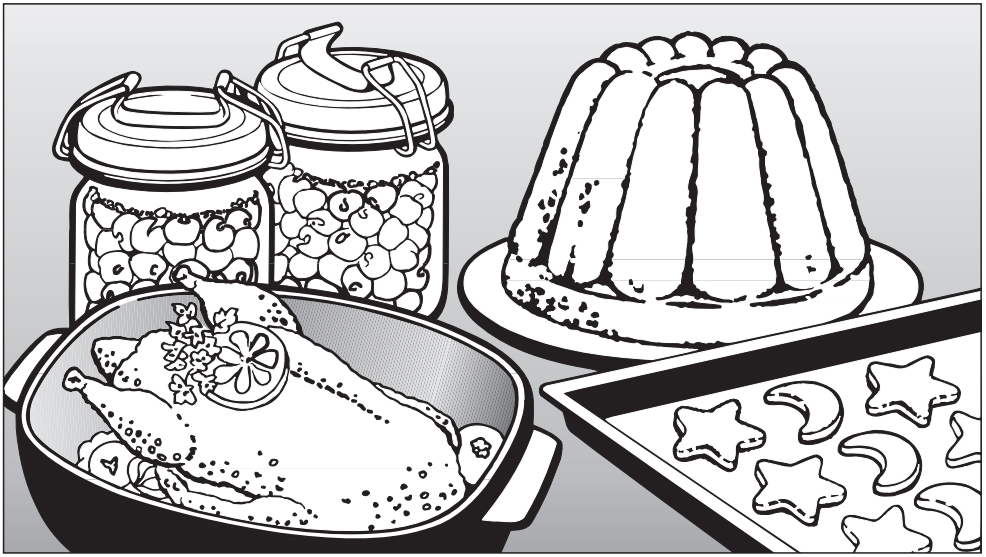
Miele

Operating and installation instructions



Oven
H 5140 BP, H 5240 BP

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 336 120

Contents

Warning and safety instructions 5
Caring for the environment 11
Guide to the appliance 12
H 5140 BP, H 5240 BP 12
Features 13
Oven controls 13
Safety features 13
System lock 13
Safety switch-off 13
Cooling system 13
Door lock for pyrolytic operation 13
Pyrolytic cleaning 13
PerfectClean treated surfaces 14
Energy efficiency rating according to EN 50304 14
Accessories 14
Baking tray, universal tray and rack 14
Anti-splash insert (depending on model) 15
Handle (depending on model) 15
Controls 16
Function selector 16
Temperature selector 17
Sensors 17
Symbols in the display 18
Triangle ▲ in the display 19
Functions 20
Before using for the first time 22
To set the time of day for the first time 22
Changing the time of day 22
Cleaning and heating up for the first time 23
Operation 24
Using the oven 24
Cooling system 24
Recommended temperature 24
Changing the temperature 25
Temperature indicator 25
Pre-heating 25

Switching on and off automatically 26
Entering a cooking duration 26
Entering a cooking duration and delaying the finish time 27
The end of a cooking programme 28
To check and change an entered time. 28
To delete an entered time. 28
Minute minder (egg timer) 29
Settings 30
To change the "status" of a setting 31
System lock 32
Baking tips 33
Bakeware 33
Baking parchment 33
Universal tray 33
Retangular tins 33
Notes about the charts 34
Temperature, baking duration 34
Shelf level 34
Frozen food 34
Baking chart 35
Fan plus 35
Conventional heat 36
Intensive bake 37
Roasting tips 38
Useful tips 39
Browning. 39
Standing time 39
Roasting poultry 39
Frozen meat 39
Roasting chart 40
Grilling tips 41
Preparing food for grilling 43
Grilling 43
Useful tips 43
Grilling chart 44
Defrost 45

Contents

Cooking ready meals 46
Cleaning and care 47
Appliance front 47
Accessories 48
Baking tray, universal tray, anti-splash insert (if applicable) 48
Rack, runners 48
PerfectClean 49
Oven interior 51
Manual cleaning of the oven interior 51
Pyrolytic cleaning of the oven interior 52
To remove the oven door 55
To dismantle the oven door 56
To refit the door 59
To remove the runners 60
To lower the top heat/grill element 61
Problem solving guide 62
After sales service 65
Optional accessories 66
Electrical connection 68
Building-in diagrams 69
Appliance dimensions and unit cut-out 69
Front dimensions 70
Installing the oven 71

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ The appliance is intended for domestic use to cook food, and in particular to bake, roast, grill, cook, defrost and dry fruit. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is not toy! To prevent the risk of injury do not let children play with the appliance or its controls.

▶ Older children may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Great care should be taken to ensure that children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

▶ The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a pyrolytic programme is running. Danger of burning.

Technical safety

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a competent person if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the supply cord is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

▶ This appliance may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. Danger of burning.
High temperatures are produced by the oven.

▶ Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating / grill element.

▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Do not exceed the recommended grilling times when using the "Full grill", "Economy grill" and "Fan grill" functions. Excessively long grilling times can lead to food drying out and burning, or could even cause it to catch fire.

▶ Do not use the "Full grill", "Economy grill" or "Fan grill"" to finish baking par-cooked rolls or bread or to dry flowers or herbs. Fire hazard. Use "Fan plus" or "Conventional" instead.

▶ If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

▶ Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ If you wish to complete a cooking process using the residual heat in the oven, leave the function selector at the position set and turn the temperature selector to the lowest setting. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form which could lead to

– corrosion in the oven compartment.
– damage to the control panel, worktop and surrounding kitchen furniture.

▶ Do not line the floor of the oven with aluminium foil when using "Conventional"/"Bottom heat"/"Intensive bake"/"Rapid heat-up".
This would cause a build-up of heat which could cause damage to the floor of the oven.
For this reason do not place a dish, tin or baking tray directly on the oven floor.

If using a tray made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the tray and the floor of the oven.

▶ Never add cold water to food on a hot universal tray or baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

▶ Always ensure that food is suitably cooked or reheated.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

▶ If using plastic containers for cooking, these must be declared by the manufacturer as being suitable for use in an oven. Other types of plastic containers melt at high temperatures, and could damage the oven.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ Do not push pots and pans around on the oven floor, as this could damage the surface.

▶ Do not lean or sit on an open oven door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.
The oven door can support a maximum load of 15 kg.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

Accessories

▶ Only use genuine Miele spare parts and accessories with this appliance. If spare parts or accessories from other manufacturers are used, this will invalidate the guarantee, and Miele cannot accept liability.

▶ Remove all accessories as well as the runners and any extra accessories such as Flexi-Clip runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

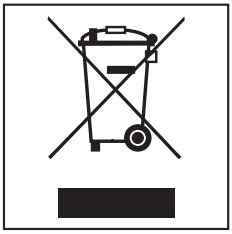
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposing of your old appliance

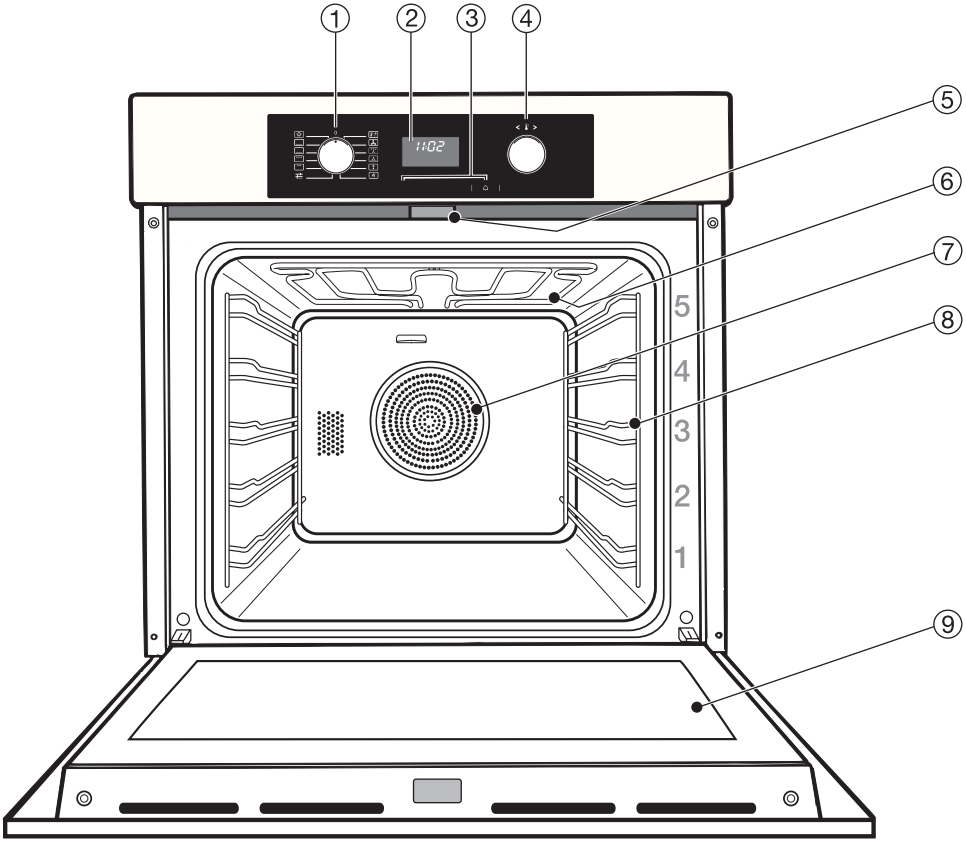
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply be a competent person.

H 5140 BP, H 5240 BP



① Function selector, retractable when it is at "0"
② Display
③ Sensors <, OK, >, 🔔
④ Temperature selector, retractable
⑤ Door lock for pyrolytic operation
⑥ Top heat/grill element
⑦ Back panel with air inlet for the fan
⑧ Side runners with five shelf levels
⑨ Door

Oven controls

In addition to operating the various cooking programmes to bake, roast and grill the controls also offer the following:

– a time of day display,

– a minute minder,

– a timer to automatically switch cooking programmes on and off,

– settings can be customised.

Safety features

System lock

The system lock prevents the oven from being used unintentionally by children, for example. See "System lock".

Safety switch-off

Safety switch-off is triggered automatically if the oven is operated for an unusually long period of time.
The period of time will depend on the particular oven function being used.
The oven will switch off automatically and "Fault 55" will appear in the display.
The oven can be used again immediately after switching it off and back on.

Cooling system

A cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.
When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Door lock for pyrolytic operation

For safety reasons the door is locked as soon as the pyrolytic cleaning programme is started. After the pyrolytic programme has finished, the door will remain locked until the temperature in the oven has fallen below 280°C.

Pyrolytic cleaning

The oven interior can be kept clean by using the "Pyrolytic" function.

The oven interior is heated up to approx. 460 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

See "Cleaning and care" for more information.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:
– Runners,
– Baking tray,
– Universal tray,
– Anti-splash insert (if present) and
– Rack
PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Energy efficiency rating according to EN 50304

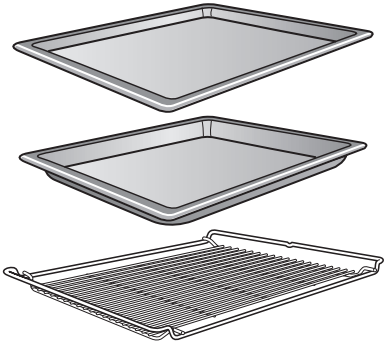
This appliance is rated energy efficiency class **A** in accordance with EN 50304.
Tests were carried out using "Fan plus".

Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department, your Dealer or via the internet on www.miele-shop.com.

Baking tray, universal tray and rack

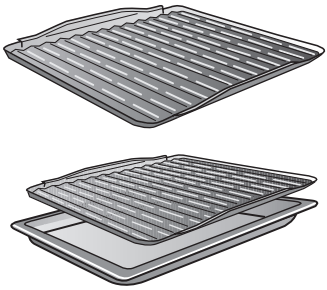


The baking tray, universal tray and rack are inserted into the oven between the two rails of a shelf runner.

The trays and rack have non-tip safety notches in the middle which prevent them being pulled right out when they only need to be partially pulled out. The trays and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

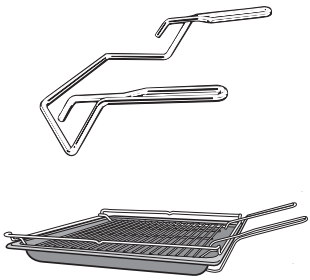
If you are using a tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

Anti-splash insert (depending on model)



The anti-splash insert should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle (depending on model)



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shaped supports underneath.

Function selector

The left-hand control is used to select the function.
It can be turned clockwise or anti-clockwise.
The function selector can only be retracted when it is at "0".

Rapid heat-up

Fan plus

Fan grill

Intensive bake

Defrost

Conventional

Bottom heat

Full grill

Economy grill

Pyrolytic cleaning function

Lighting: For switching on the oven light independently. This can be useful when cleaning the oven.

Settings: From this position you can also alter the settings of the appliance.

Temperature selector

The right-hand control < > is used to select the temperature.
It can be turned clockwise or anti-clockwise.
The temperature selector can be retracted in any position.

Sensors

The sensors underneath the display react to touch.
A keypad tone sounds each time a sensor is touched.

	Use
OK	– For calling up the functions in the display. Triangle ▲ will appear in the display. – For confirming an entry.
>	– For moving triangle ▲ in the display to the right. – For increasing time entries.
<	– For moving triangle ▲ in the display to the left. – For decreasing time entries.
🔔	For entering a minute minder time, e.g. for boiling eggs.

Symbols in the display

The following symbols will appear in the display depending on the position of the function selector and/or whether a sensor has been touched:

Position of the function selector	Symbol	Function/meaning
0	🕘	Time of day
	🔒	System lock
Function (except lighting)	🌡	Temperature indicator
	🌡	Temperature
	🕘	Time of day
	and h	Duration
		Finish
Lighting /	*P* and a number	Setting
	S and a number	Status of the setting
Any	▲ lights up under a symbol	The function will show in the display.
	▲ flashes under a symbol	The function is selected and can be altered.
Any	and min	Minute minder

Triangle ▲ in the display

When a sensor is touched, the **symbols of functions** which can be altered will light up in the display. These will vary depending on programme.

Touch the < or > sensor repeatedly until triangle ▲ is underneath the symbol of the required function.

Then select the function using the OK sensor.
Triangle ▲ will flash for approx. 5 seconds.

You can only make entries with the < or > sensors whilst triangle ▲ is flashing.
If the triangle has stopped flashing, you will need to select the function again with the OK sensor.

The following will change each time < or > is touched

– Duration and Finish time in increments of a minute,

– the Minute minder time at first in increments of 5 seconds and then in increments of a minute.

Touching the sensor for longer, speeds up the change in the display.

Functions

Your oven has a range of oven functions for preparing a wide variety of recipes.

Functions	Notes
Conventional	– For baking traditional recipes, e.g. fruit cake, casseroles. – Also ideal for soufflés. – If using an older recipe or cookbook, set the oven temperature for Conventional, 10°C lower than that recommended. The cooking duration does not need to be changed.
Bottom heat	– Use this setting towards the end of baking, to reheat or brown the base of a cake, quiche or pizza.
Full grill	– For grilling larger quantities of thin cuts (e.g. steaks). – For browning food in larger dishes.
Economy grill	– For grilling small quantities of flat cuts (e.g. steaks) – For browning food in smaller dishes.

Functions	Notes
Rapid heat-up	– For pre-heating the oven compartment. The oven function required must then be selected.
Fan plus	– For baking and roasting. – You can bake and roast on different levels at the same time. – Lower temperatures can be used than with "Conventional" as the Fan plus system distributes the heated air around the food.
Fan grill	– For grilling larger items, e.g. rolled meat, poultry. – The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using "Full grill"/"Economy grill".
Intensive-bake	– For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. – Intensive bake is not suitable for baking thin biscuits etc. or for roasting as the juices will become too dark.
Defrost	– For the gentle defrosting of frozen food.

Before the oven can be used, you will need to
– release the controls by pressing them in, if they are pushed in when the oven is delivered.
– set the time of day.

To set the time of day for the first time

The time can only be entered when the function selector is at "0".

In the display:

– the clock symbol 🕘 will light up,

– and "*12:00*" and triangle ▲ underneath the 🕘 symbol will start flashing.

- Use the < or > sensors to enter the hour first of all.
- Touch the OK sensor.

This confirms the hour and the minutes will then start to flash.

- Now use the < or > sensors to enter the minutes.
- Touch the OK sensor.

This confirms the minutes.

The time of day you have selected has now been entered.

If there is a power cut, the current time of day will reappear once power has been restored. The appliance will store this data for approx. 24 hours. After 24 hours it will show "*12:00*" and will need to be re-set.

Changing the time of day

- Touch the OK sensor twice.
- Use the < or > sensors to enter the hour first of all.
- Touch the OK sensor.
- Now use the < or > sensors to enter the minutes.
- Touch the OK sensor.

The time of day has been changed.

Cleaning and heating up for the first time

Before use, please remove
– any stickers from the floor of the oven, accessories.
any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.
– then **heat the oven up once with nothing in it**. New ovens can give off a slight smell on first use. Doing this will dissipate the smells before you use it to cook food.

Please ensure the room is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

■ Before heating the oven up it is a good idea to wipe the interior out with a damp cloth. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Use the function selector to select "Fan plus".

The recommended temperature of 160 °C will appear.

■ Use the temperature selector to set the highest temperature (250 °C).

The oven will start heating up as soon as this entry has been accepted.

■ Heat the empty oven for at least an hour.

The timer can also be used to set the finish time. See "Entering a cooking duration".

■ Leave the appliance to cool down to room temperature.

■ Then wipe the oven interior out with a solution of hot water and a mild detergent and then dry it thoroughly with a soft clean cloth.

Leave the oven door open until the oven interior is completely dry.

Using the oven

- Place the food in the oven.
- Select the function you want (e.g. Fan plus).

The following will appear in the display:

– "160" - the recommended temperature,

– the temperature indicator light,

– the triangle ▲ under the symbol.

At the same time the oven compartment heating, lighting and cooling fan will switch on.

You can follow the temperature rising in the display. A buzzer will sound when the set temperature is reached for the first time.

- At the end of the programme turn the function selector to "0" and remove the food from the oven.

Cooling system

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.

When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically.

Recommended temperature

As soon as a cooking function is selected, a **recommended temperature** will appear in the display.

Function	Recommended temperature
Fan plus	160 °C
Intensive bake	170 °C
Conventional	180 °C
Bottom heat	180 °C
Fan grill	200 °C
Full grill	240 °C
Economy grill	240 °C
Defrost	Time of day
Rapid heat-up	160 °C

Changing the temperature

If your recipe requires a temperature which is different from the recommended temperature for that function you can use the temperature selector to change it within a given range. The temperature can be changed in increments of 5°C.

Function	Temperature range
Fan plus	30 – 250 °C
Intensive bake	50 – 250 °C
Conventional	30 – 280 °C
Bottom heat	30 – 280 °C
Fan grill	50 – 260 °C
Full grill	200 – 300 °C
Economy grill	200 – 300 °C
Defrost	–
Rapid heat-up	30 – 250 °C

Temperature indicator

The **temperature indicator light** will appear next to the temperature in the display. The indicator light is always on when the heating is on.

When the set temperature is reached,
– the oven heating switches off.
– the temperature indicator light goes out.
– a buzzer will sound.

However, if the temperature falls below the set temperature, the oven heating and the temperature indicator light will switch on again.

Pre-heating

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.
It is only necessary to pre-heat the oven in a few instances:

With **Fan plus**,
– pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.
– for roasting beef/fillet.

With **Conventional**
– it is usually necessary to pre-heat the oven.

Do not use Rapid heat-up to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.

To pre-heat the oven:

- Select Rapid heat-up and set a temperature.
- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

Switching on and off automatically

You can programme the oven to switch off automatically or on and off automatically.

For automatic switching off you need to enter the duration or the duration and a finish time.

The maximum duration which can be set is 12 hours.

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Entering a cooking duration

- Place the food in the oven.
- Select the required function and set the temperature.

The oven heating, lighting and cooling fan will switch on.

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Duration) symbol.

"*0:00*" appears in the display.

- Touch the OK sensor.
- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes with the > sensor.

If no other symbol is selected, the cooking duration will be seen counting down in the display.

Entering a cooking duration and delaying the finish time

To use the automatic switching on and off function on the oven, both the cooking duration and the finish time must be entered.

For example:
The time now is 10:45;
you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select the required function and set the temperature.

The oven heating, lighting and cooling fan will switch on.

First **enter the cooking duration**:

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Duration) symbol.

"*0:00*" appears in the display.

- Touch the OK sensor.

- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes (1:30) with the > sensor.

Now set the **Finish** time:

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Finish) symbol.

The time of day plus the cooking duration entered appear in the display (10:45 + 1:30 = 12:15).

The oven heating, lighting and cooling fan will switch off.

- Use the > sensor to set the finish time to 13:30.

The Finish time will now show in the display as long as the triangle is not moved to under another symbol.

As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven heating, lighting and cooling fan will switch on.

The end of a cooking programme

At the end of the duration

– the oven heating switches off automatically.

– the cooling fan will continue to run for a while.

– the symbol (Finish) will start flashing.

– a buzzer will sound, if the buzzer is switched on (see "Settings " - *P 2*). The tone will sound again twice at 5 second intervals.

■ Turn the function selector to "0".

The buzzer will stop and the symbols in the display will go out.

■ Remove the food from the oven.

To check and change an entered time

It is possible to check or change times entered for a cooking programme at any time by calling up the relevant symbol with the < or > sensors.

To change the time, touch the OK sensor and whilst triangle ▲ is flashing, change the entry with the < or > sensor.

To delete an entered time

■ Set the duration to "*0:00*" or turn the function selector to "0".

If there is a power cut, all data entered will be deleted.

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

A maximum minute minder time of 59 minutes and 55 seconds can be set.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to stir a dish or add seasoning etc.

To set the minute minder

■ Touch the 🔔 sensor.

"*0:00*" appears in the display.

■ Whilst triangle ▲ is flashing, enter the minute minder time with the > sensor.

The minute minder time will be visible counting down in the display, as long as triangle ▲ is underneath the 🔔 symbol.

At the end of the time set for the minute minder

– the 🔔 symbol will flash.

– a buzzer will sound, if the buzzer is switched on (see "Settings ⚙" - *P 3*). The buzzer will sound again twice more at 5 second intervals.

– at the end of the minute minder time, the display will show the time counting upwards.

■ Touch the OK sensor.

To cancel the time set for the minute minder

■ Call up the 🔔 function with the OK sensor.
Triangle ▲ must be flashing underneath the symbol.

■ Use the < sensor to set the minute minder time to "*0:00*".

Settings

Your oven is supplied with standard factory default settings. You can select alternative settings by changing the status (see chart).

Setting	Status (* Standard default setting)	
P 1 **Time of day display**	S 0	The time of day display is **switched off**. When the function selector is turned to the "0" position, the display remains dark. The time of day continues to run unseen in the background.
	S 1 *	The time of day display is switched on and is visible in the display.
P 2 **Buzzer**	S 0	The buzzer **does not sound** at the end of a cooking programme or at the end of the heating-up phase.
	S 1 *	The buzzer **sounds** at the end of a cooking programme and at the end of the heating-up phase.
P 3 **Buzzer for minute minder**	S 0	The buzzer **does not sound** at the end of the minute minder time.
	S 1 *	The buzzer **sounds** at the end of the minute minder time.
P 4 **Keypad tones**	S 0	A keypad tone **does not sound** when a sensor is touched.
	S 1 *	A keypad tone **sounds** when a sensor is touched.
P 5 **Clock format**	24 *	24 hour clock
	12	12 hour clock

To change the "status" of a setting

- "Select ⚙".
- Touch the OK sensor.

"P 1" will appear in the display.

- Touch the < or > sensor repeatedly until the setting required appears in the display.
- Touch the OK sensor.

The current status "S" of the setting will appear in the display.

- Use the < or > sensor to change the status. For Settings "P 1" to "P 4" you can select either "1" or "0" and for Setting "P 5" either 24 or 12.
- Touch the OK sensor.

The change to the status is then stored in memory.

"P" will appear in the display again together with the number for the setting.

You can alter more settings as long as the function selector is not turned to "0".

The change to the setting remains in memory even after a power cut.

System lock

Your oven has a **system lock** which prevents it from being used unintentionally, for example, by children.

- Turn the function selector to "0".

- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.
- Touch the OK sensor.

- Whilst triangle ▲ is flashing under the symbol, use the < or > sensors to select the "*I*" or "*0*" setting for the system lock.
  "*0*" = **Off**
  "*I*" = **On**
- Confirm your choice of setting by touching the OK sensor.

If the "*I*" setting is selected, the appliance cannot be operated.

The symbol will remind you that the system lock has been activated.

The lock remains active even after a power cut.

Refer to the baking charts for suggestions of temperatures, shelf levels and cooking durations. These take into account a range of different baking tins, quantities and cooking traditions.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc until they are golden. Do not overcook them.

Bakeware

Please take into account the material of your bakeware in your choice of oven function:

Fan plus, Intensive bake

Any heat-resistant material can be used.

Conventional

Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass and ceramic dishes can be used.

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking parchment

Because of their PerfectClean anti-stick surface **the baking tray and the universal tray** do not need to be greased or lined with baking parchment for baking.
Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

– Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.

– Meringues or biscuits with **a high egg-white content**, because they are more likely to stick.

Universal tray

When baking cakes with **fresh fruit toppings** and **deep sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.

Retangular tins

Place cakes in retangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Baking tips

Notes about the charts

Temperature, baking duration

To achieve even results without over-browning the food,

– always select the **lowest temperature** given in the chart. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf level

The shelf levels are counted from the bottom of the oven upwards (1 = lowest, 5 = highest).

	Number of trays	Shelf level
	1	2
	2	1 and 3
	3	1, 3 and 5 *
	1	1 or 2
	1	1 or 2

* When baking moist cakes, bread etc do use more than two baking tins at the same time.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Bake on a layer of baking parchment placed on the rack. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Fan plus

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration[1] in min.
Creamed mixture			
Sponge cake	150 – 170	2	60 – 70
Ring cake	150 – 170	2	65 – 80
Foam cake (tray)	150 – 170	2	25 – 40
Marble, nut cake (tin)	150 – 170	2	60 – 80
Fresh fruit cake with filling (tray)	150 – 170	2	45 – 50
Fresh fruit cake (tray)	150 – 170	2	35 – 55
Fresh fruit cake (tin)	150 – 170	2	55 – 65
Flan base [3]	150 – 170	2	25 – 30
Small cakes/biscuits[3] (tray)	150 – 170	1, 3 [4]	20 – 25
Sponge mix[3]			
Sponge cake (3 to 6 eggs)[3]	160 – 180	2	25 – 35
Sponge cake (2 eggs)[3]	160 – 180	2	20 – 25
Swiss roll[2]	160 – 180	2	20 – 25
Rubbed in mixture			
Tart / flan base	150 – 170	2	20 – 25
Streusel cake	150 – 170	2	45 – 55
Small cakes/biscuits[3] (tray)	150 – 170	1, 3 [4]	15 – 25
Cheese cake	150 – 170	2	70 – 90
Apple pie	150 – 170	2	50 – 70
Apricot tart with topping	150 – 170	2	55 – 75
Swiss apple pie[2]	190 – 210	2	25 – 35
Yeast mixtures with quark dough			
To prove dough	30 – 50	Oven floor [5]	15 – 30
Guglhupf	150 – 170	2	50 – 60
Streusel cake	150 – 170	2	35 – 45
Fresh fruit cake (tray)	160 – 180	2	40 – 50
White bread	160 – 180	2	40 – 50
Wholegrain bread [2]	170 – 190	2	50 – 60
Pizza (tray) [3]	170 – 190	2	35 – 45
Onion tart	170 – 190	2	35 – 45
Apple turnvovers	150 – 170	1, 3 [4]	25 – 30
Choux pastry [3], Eclairs	160 – 180	1, 3 [4]	30 – 40
Puff pastry	170 – 190	1, 3 [4]	20 – 25
Meringues, Macaroons	120 – 140	1, 3 [4]	25 – 50

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
2) Pre-heat the oven.
3) Switch Rapid heat-up off during the heating-up phase.
4) Take baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.
5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Baking chart

Conventional heat

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration[1] in min.
Creamed mixture			
Sponge cake	150 – 170	2	60 – 70
Ring cake	170 – 190	2	65 – 80
Foam cake (tray) [1]	170 – 190	2	25 – 40
Marble, nut cake (tin)	150 – 170	2	60 – 80
Fresh fruit cake, with filling (tray)	170 – 190	2	45 – 50
Fresh fruit cake (tray)	170 – 190	2	35 – 55
Fresh fruit cake (tin)	160 – 180	2	55 – 65
Flan base [2) 3)]	170 – 190	2	20 – 25
Small cakes [2) 3)] (tray)	170 – 190	3	15 – 25
Sponge mix [2) 3)]			
Sponge cake (3 to 6 eggs) [2) 3)]	170 – 190	3	20 – 35
Sponge cake (2 eggs) [2) 3)]	170 – 190	3	15 – 20
Swiss roll [2) 3)]	180 – 200	3	12 – 16
Rubbed in mixture			
Tart / flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Small cakes [2) 3)] (tray)	160 – 180	3	15 – 25
Cheesecake	170 – 190	2	70 – 90
Apple pie [2)]	170 – 190	2	45 – 65
Apricot tart, with filling [2)]	170 – 190	2	55 – 75
Swiss apple pie [2)]	220 – 240	1	25 – 35
Yeast mixtures with quark dough			
To prove dough Guglhupf	30 – 50	Oven floor [4)]	15 – 30
Streusel cake	160 – 180	1	50 – 60
Fresh fruit cake (tray)	170 – 190	2 [5)]	35 – 45
White bread	180 – 200	2 [5)]	40 – 50
Wholegrain bread 2)	160 – 180	1	50 – 60
Pizza (tray) [2) 3)]	190 – 210	2	50 – 60
Onion tart [2)]	190 – 210	1	30 – 40
Apple turnvovers	180 – 200	2	25 – 35
	160 – 180	2	25 – 30
Choux pastry [2) 3)], Eclairs	180 – 200	3	35 – 45
Puff pastry [2)]	190 – 210	2	15 – 25
Meringues[2)], Macaroons	120 – 140	2	25 – 50

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
2) Pre-heat the oven.
3) Switch Rapid heat-up off during the heating-up phase.
4) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.
5) Shelf level for yeast dough. For quark dough, use shelf level 3.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Intensive bake

Particularly suitable for

– dishes that require a moist topping and crisp base like pizza and quiche lorraine.
– cakes with a filling where the base has not been pre-baked, e.g. some cheesecakes.

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration[1)] in min.
Creamed mixture			
Fresh fruit cake, with filling (tray)	150 – 170	2	30 – 35
Rubbed in mixture			
Cheesecake	150 – 170	2	65 – 75
Apple pie	150 – 170	2	50 – 60
Apricot tart, with filling	150 – 170	2	50 – 60
Swiss apple pie	190 – 210	1 or 2	25 – 30
Yeast mixtures with quark dough			
Pizza (tray) [2)]	170 – 190	2	40 – 50
Onion tart	170 – 190	2	25 – 35

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
2) Switch Rapid heat-up off during the heating-up phase.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Roasting tips

Recommendations	Notes
Function Fan plus	You can also use Conventional .
Containers Any heat-resistant containers	The Miele Gourmet oven dish, roasting pans with a lid, ovenproof china or glass, roasting bags, the universal tray, the rack on top of the universal tray, the anti-splash insert (if you have one) in the universal tray. We recommend roasting in a covered pot, as – this ensures that sufficient stock remains for making gravy. – and the oven stays cleaner, too.
Shelf level 2nd shelf level from the bottom	
Pre-heating Generally not required	Place the covered pot on the rack into a cold oven. Pre-heating is only required when roasting beef/fillet.
Temperature Please refer to the roasting chart.	– Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not be properly cooked through. – With Fan plus , a temperature of 20°C less than for Conventional is sufficient. – For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. – For **roasting directly on the rack**, select a temperature that is about 20°C lower than for roasting in a covered pot.
Roasting times Please refer to the roasting chart.	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Roasting chart

Food	Recommended shelf level	Fan plus		Conventional [1]	
		Temperature in °C [2]	Time in min. [3]	Temperature in °C [2]	Time in min. [3]
Topside of beef, approx. 1 kg	2	170 – 190	100 – 120	190 – 210	100 – 120
Beef fillet or roast beef, approx. 1 kg [4]	2	190 – 210	45 – 55	200 – 220	45 – 55
Venison, approx. 1 kg	2	180 – 200	90 – 120	190 – 210	90 – 120
Pork joint, approx. 1 kg	2	170 – 190	100 – 120	200 – 220	100 – 120
Pork joint with crackling, approx. 2 kg	2	150 – 170	160 – 180	180 – 200	120 – 150
Gammon joint, approx. 1 kg	2	170 – 190	60 – 70	200 – 220	60 – 70
Meat loaf, approx. 1 kg	2	160 – 180	70 – 80	190 – 210	70 – 80
Veal, approx. 1.5 kg	2	170 – 190	100 – 120	190 – 210	100 – 120
Leg of lamb, approx. 1.5 kg	2	170 – 190	90 – 120	200 – 220	90 – 120
Rack of lamb, approx. 1.5 kg [4]	2	170 – 190	50 – 60	190 – 210	50 – 60
Poultry, 0.8 – 1 kg	2	170 – 190	60 – 70	190 – 210	60 – 70
Poultry, approx. 2 kg	2	170 – 190	90 – 110	190 – 210	90 – 110
Poultry, stuffed, approx. 2 kg	2	170 – 190	110 – 130	190 – 210	110 – 130
Poultry, approx. 4 kg	2	160 – 180	150 – 180	180 – 200	150 – 180
Fish, whole, approx. 1.5 kg	2	160 – 180	35 – 55	190 – 210	35 – 55

1) We recommend Fan plus for roasting, however, Conventional can also be used.

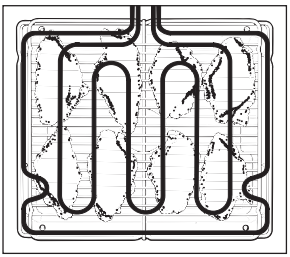
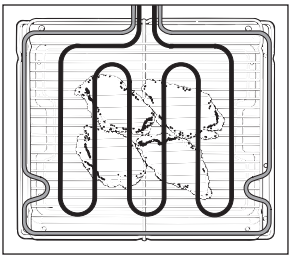
2) Temperature in a covered pot.
If open roasting, set the temperatures 20°C lower.

3) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.

4) Pre-heat the oven.

In general, if a range of temperatures and times is given, it is best to select a temperature in the middle and to check the food after the shortest time.

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Function	Notes
Full grill:	For grilling thin cuts in large quantities and for browning large baked dishes. The whole grill element will get hot and glow red. 
Economy grill:	For grilling thin cuts in small quantities and for browning small baked dishes. The inner part of the grill heating element will get hot and glow red. 
Fan grill:	For grilling thicker items, e.g. rolled meat, poultry pieces.

Grilling tips

Recommendations	Notes
Containers Rack on the universal tray Anti-splash insert in the unversal tray (if you have one)	Do not use the baking tray.
Shelf level from the bottom Please refer to the grilling chart.	For thin cuts use shelf level 4 or 5 For thicker cuts use shelf level 3 or 4
Pre-heating is necessary	Pre-heat the grill for approx. 5 minutes with the door shut.
Temperature Please refer to the grilling chart.	– For thin cuts of meat (e. g. chops or steak): 275 °C – For grilling thicker items, (e. g. rolled meat, poultry) 240 °C – Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not be properly cooked through.
Grilling time Please refer to the grilling chart.	– Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. – With rolled meat, allow approx. 10 minutes per cm diameter. – Turn food half way through cooking.

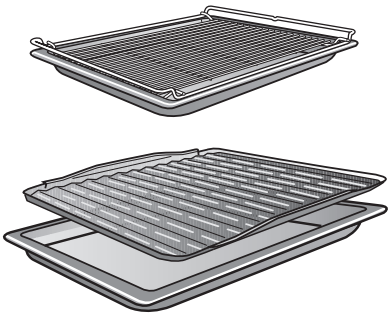
Preparing food for grilling

Rinse briefly under running cold water, pat dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling



- Assemble the rack and anti-splash insert (if you have one) on the universal tray as illustrated.
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for approx. 5 minutes with the door shut.
- Place the food under the grill and shut the door.
- Turn food half way through cooking.

Useful tips

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").

– If there is some resistance the inside will be pink ("medium").

– If there is great resistance, it is throughly cooked through ("well done").

Grilling chart

Pre-heat the grill for approx. 5 minutes with the door shut.

Food to be grilled	Recommended shelf level	Full grill / Economy grill		Fan grill	
		Temperature in °C	Total grilling time in min.[1)]	Temperature in °C	Total grilling time in min.[1)]
Thin cuts					
Steak	4	275	10 – 16	220	20 – 25
Kebabs	4	240	25 – 30	220	16 – 20
Chicken kebabs	4	240	20 – 25	200	23 – 27
Escalope	4 or 5 [2)]	275	12 – 18	220	23 – 27
Liver	4 or 5 [2)]	275	8 – 12	220	12 – 15
Burgers	4 or 5 [2)]	275	14 – 20	220	18 – 22
Sausages	4 or 5 [2)]	275	10 – 15	220	9 – 13
Fish fillet	4 or 5 [2)]	275	12 – 16	220	13 – 18
Trout	4 or 5 [2)]	275	16 – 20	220	20 – 25
Toast	4 or 5 [2)]	275	2 – 4	220	3 – 6
Cheese toast	4 or 5 [2)]	275	7 – 9	220	5 – 8
Tomatoes	4	275	6 – 8	220	8 – 10
Peaches	4	275	6 – 8	220	15 – 20
Thicker cuts					
Chicken (approx. 1 kg)	3	240	50 – 60	190	60 – 65
Rolled meat, Ø 7 cm, (approx. 1 kg)	2	240	75 – 85	200	100 – 110
Pork shank (approx. 1 kg)	2	240	100 – 120	200	95 – 100
Sirloin, approx. 1 kg	2	–	–	250	25 – 35

1) Turn half way through the grilling time.

2) Select the appropriate shelf level for the thickness of the food.

The Defrost function uses the fan to circulate air at room temperature.

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

⚠ Do not refreeze food once it has thawed.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Chicken, 800 g . . . . . 90 – 120 min.

Meat, 500 g . . . . . 60 – 90 min.

Meat, 1000 g . . . . . 90 – 120 min.

Sausages, 500 g . . . . . 30 – 50 min.

Fish, 1000 g . . . . . 60 – 90 min.

Strawberries, 300 g . . . . . 30 – 40 min.

Sponge cake, 500 g. . . . . 20 – 30 min.

Bread, 500 g . . . . . 30 – 40 min.

Cooking ready meals

We recommend using Fan plus.

- Select the required function and set the temperature.
- When the temperature indicator light goes out, place the dish in the pre-heated oven.

Cook frozen cakes and pizza on baking paper on the rack rather than on the baking tray or the universal tray. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort. This distortion will increase with each subsequent use.
Frozen food such as oven chips or croquette potatoes can, however, be cooked on the baking tray or the universal tray.

Examples of ready meals

Food	Temperature in °C *	Shelf level from the bottom*	Time in min.*	Notes
Potato, pasta or vegetable bake	250	2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	190	2	35 – 40	Remove the lid
Filled baguette, panini	200	2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	2	12 – 20	Place on baking paper, directly on the rack

* Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Appliance front

Remove any soiling immediately. If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Wipe dry using a soft cloth.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour the outer surfaces.

To prevent damage to your appliance when cleaning, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

Remove all accessories as well as the runners and any extra accessories such as FlexiClip telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories.

Accessories

Baking tray, universal tray, anti-splash insert (if applicable)

The surface has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

Rack, runners

The surface has been treated with **PerfectClean enamel**.

Treat in the same way as other surfaces coated with PerfectClean. See "PerfectClean".

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The **enamelled surfaces** of the baking tray, universal tray and anti-splash insert (if applicable) have been treated with a special type of enamelling called **"PerfectClean"**.
This surface has very good anti-stick properties and is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily, and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass.
Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning.

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left, the harder it may become to remove.

Stubborn soiling

Stubborn soiling, e.g. from roasting, may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass can be used to remove it.

After cleaning, rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because PerfectClean enamel is designed to be easily cleaned, the use of these cleaners is not recommended. However, if you still cannot get the surface clean, an oven cleaner can be used, but for a couple of minutes only.

Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying an oven spray.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

For optimum performance of PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- cleaning agents for ceramic hobs,
- wire wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used in a hot oven or left on for too long,
- PerfectClean enamelled items must not be washed in a dishwasher.

Note:

- Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not too hot - danger of burning.
- Spilt fruit juices may cause lasting discolouration to the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not use force to remove them. This discolouration is permanent but will not affect the efficiency of the enamel.

Oven interior

The oven interior is coated with dark **pyrolytic enamel** which facilitates cleaning.

This is a particularly hard enamel with an extremely smooth surface and very good anti-stick properties.

Manual cleaning of the oven interior

Allow the oven to cool down before cleaning by hand.
Danger of burning!

The oven interior and the inside of the door should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases, heavy soiling could even damage the surface.

There is a fibre-glass door seal around the oven cavity.
This seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing it can damage it.

Most cooking residues can be removed with a damp cloth and a mild solution of hot water and washing-up liquid.

Never use hard brushes, hard sponges, wire wool pads*, knives or any other abrasive materials or cleaning agents. They can damage the enamel.

If using an oven spray, the manufacturer's instructions must be followed.

* Non-abrasive spiral pads can, however, be used.

To make cleaning easier

– remove the oven door,
– dismantle the door,
– take out the runners,
– lower the top heating/grill element.

Instructions for doing so are given further on in this section.

Pyrolytic cleaning of the oven interior

Before starting a pyrolytic cleaning process please note the following:

Remove any coarse soiling from the oven before you start.

There is a fibre-glass door seal around the oven cavity.
This seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing can damage it.

Remove all accessories as well as the runners and any extra accessories such as Flexi-Clip runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories.

The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a pyrolytic programme is running. Danger of burning.

During the pyrolytic process the oven is heated to approx. 460 °C . Any residual soiling is burnt off by the high temperatures.

For safety reasons the oven door is automatically locked at the beginning of the pyrolytic programme.

Depending on soiling levels you can choose between three cleaning programmes:

– *PY 1* (duration of approx. 2 hours
– *PY 2* (duration of approx. 2 hours 15 mins
– *PY 3* (duration of approx. 2 hours 30 mins

The door cannot be opened until this duration has been completed.

You can delay the start of the pyrolytic process for example, to take advantage of cheaper night electricity tarifs.

Starting a pyrolytic process

- Take all accessories out of the oven.
- Select the "Pyrolytic" function.

PY 1 will appear in the display. The number will start flashing.

- Use the < or > sensor to scoll between *PY 1*, *2* and *3*.
- Start the pyrolytic process required with the OK sensor.

The door will lock and the heating will switch on.

The duration of the cleaning programme can be seen in the display by calling up the symbol.

You can **set a finish time for the pyrolytic process** during the first five minutes after starting the programme, for example, to take advantage of cheaper night electricity tarifs. To do this:

- Call up the symbol and use the > sensor to change the end time.

You can change the end time if you wish at any time up until the programme starts.

At the end of pyrolytic cleaning process

– "*PYE*" will appear in the display.

– the symbol will start flashing.

– a buzzer will sound, if it is switched on (see "Altering oven settings").

- Turn the function selector to "0".

The buzzer will stop and the symbols in the display will go out.

If the function selector is not moved, the buzzer (if switched on) will sound every five minutes as a reminder that the programme has finished.
This **reminder** continues for up to 30 minutes.

After the pyrolytic process any debris (e.g, ash), can easily be wiped away.

Remember to wait until the oven has cooled down before doing so! Danger of burning.

Try not to wipe over the fibre-glass seal when cleaning the oven cavity. It is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing it can damage it.

Most residues are easily wiped away with a damp cloth.
Depending on soiling levels in the oven there may be visible deposits on the door and below the trim under the oven cavity. This is best removed using a non-abrasive sponge or non-abrasive spiral pad and a mild solution of warm water and washing-up liquid.

Deposits on the internal door panel can be removed using a suitable glass scraper.

Spilt fruit juices may cause lasting discolouration to the surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

The **pyrolytic process will be cancelled**,

– if the function selector is turned to "0".

– if another function is selected during the pyrolytic process.
"*PY*" and 🔒 will appear in the display.

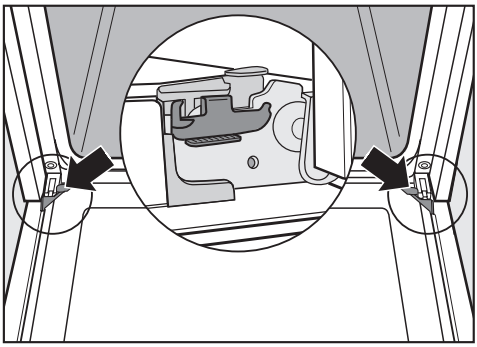
– in the event of a power cut.
"*PY*" and 🔒 will appear in the display.

In both instances turn the function selector to "0".

If the oven interior temperature is below 280 °C, the door lock will be released after a short while. It can then be opened.
Start the pyrolytic cleaning process again if necessary.

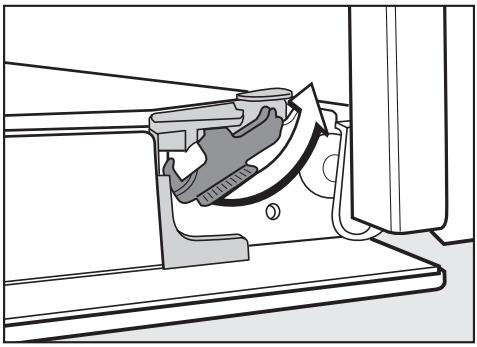
To remove the oven door

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.
- Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of injury.

- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the door.

Make sure that you lift the door off equally on both sides.

To dismantle the oven door

The oven door is made up of four panes of glass and has vents at the top and bottom.

When the oven is operating, air is circulated through the door to keep the outer pane cool.

If condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface. Scratches can cause the glass to break.

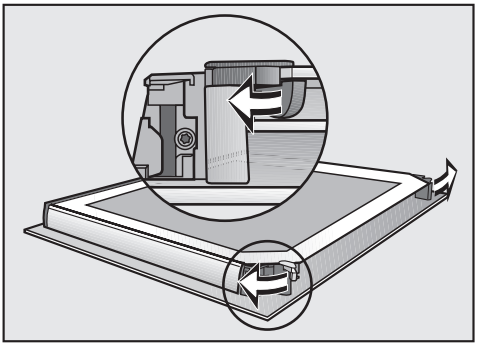
Do not use an oven spray. This will damage the surface of the aluminium surrounds.

Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. Those facing the oven interior reflect the heat.

To avoid the risk of breakage, it is advisable to place the panes on a table protected by a soft cloth (e.g. a towel).

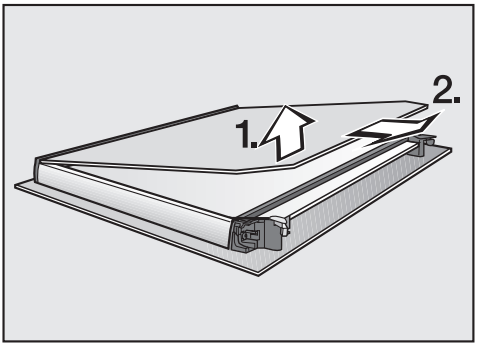
Always remove the oven door before dismantling it.

- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

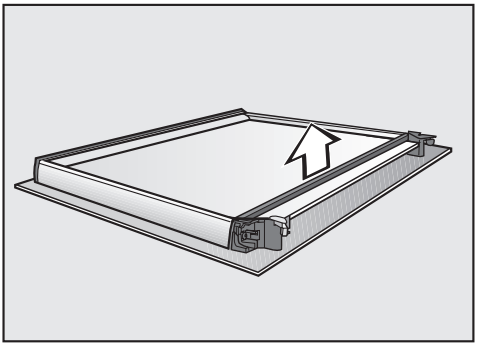


- Flip the glass pane retainers outwards to open them.

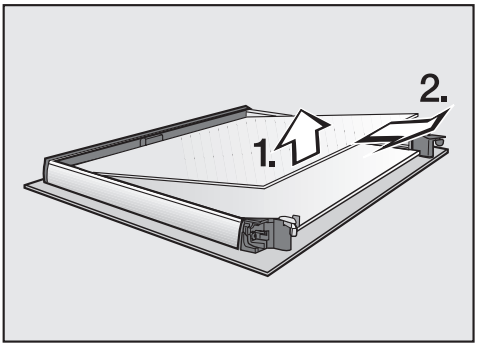
You can now remove the inner and the two middle panes.



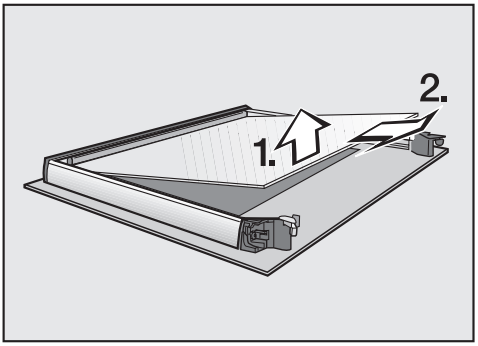
■ **Gently** lift the inner pane up and out of the cover strip.



■ Remove the seal.



■ Now gently lift up the upper of the two middle panes and remove it.



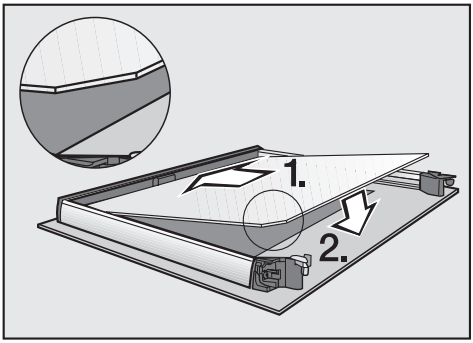
■ Gently lift up the lower of the two middle panes and remove it.

■ Clean the glass panes and other parts with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

■ To refit the door:

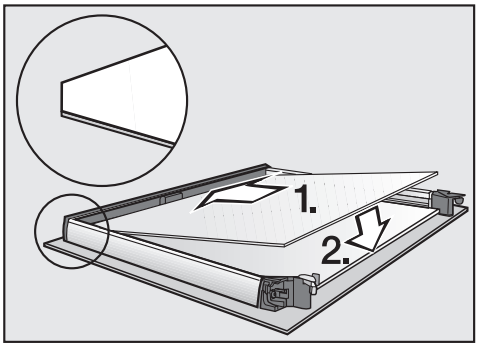
The two middle panes are identical. To ensure that they are refitted correctly, one of the corners is more angled than the others.

When refitting the lower pane, the more angled corner must be inserted in the left hand retainer at the bottom.

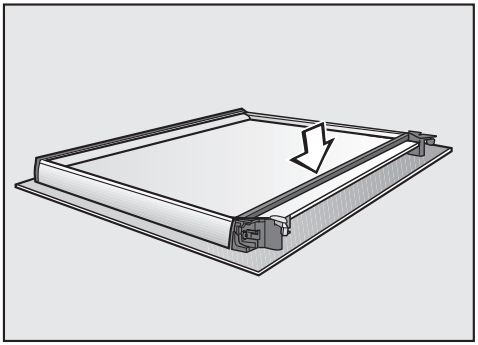


■ Replace the first of the middle panes. The more angled corner must be at the bottom left.

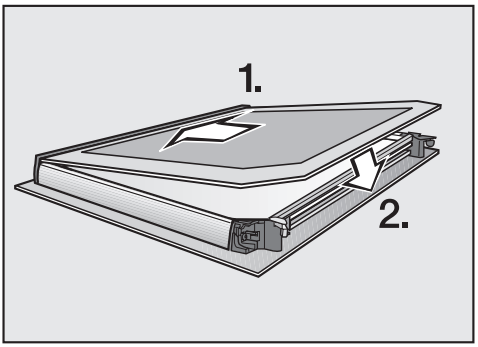
When refitting the upper pane, the more angled corner must be inserted at the top left.



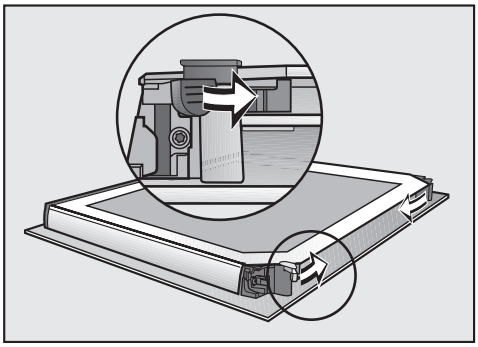
■ Replace the second of the middle panes with the more angled corner at the top left.



■ Refit the glass fibre seal.

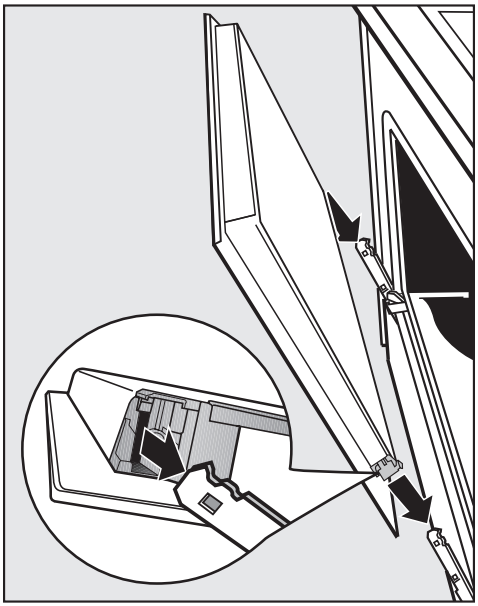


■ Push the inner pane into the plastic strip and insert it in the retainers.



■ Flip the glass pane retainers inwards to close them.

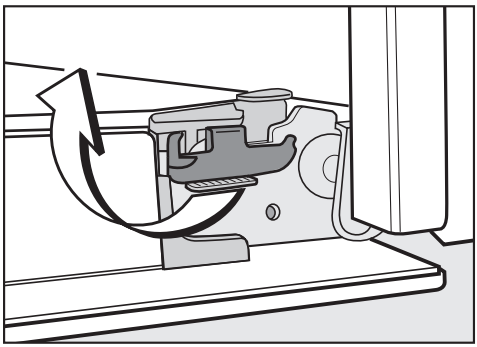
To refit the door



■ Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

■ Open the door fully.

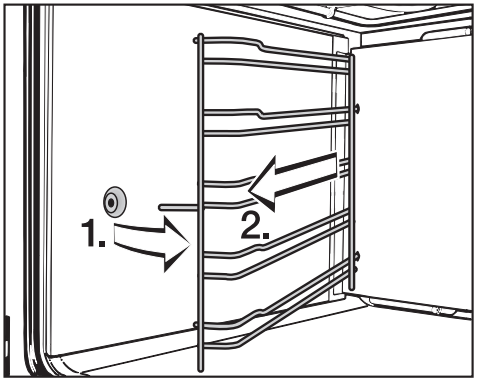


■ Flip both locking clamps back up as far as they will go into a horizontal position.

It is essential that the locking clamps are flipped down when the door is refitted after cleaning. Otherwise the hinges could work loose, resulting in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



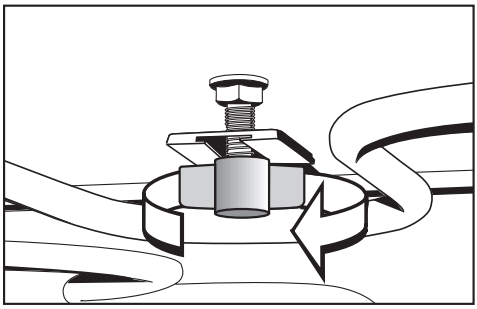
■ Pull the runners forwards out of the holder and remove.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To lower the top heat/grill element

Make sure the oven heating elements are switched off and cool. Danger of burning.

- Remove the runners.



- Unscrew the wing nut and lower the top heating element.

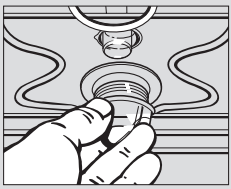
Do not use force to pull it down as this can cause the element to break.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

⚠ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure current is not supplied until after maintenance or repair work has been carried out.

Problem	Possible cause and remedy
The oven does not heat up.	– Check if the system lock has been activated. – Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
The heating works but not the oven lighting. 	The halogen lamp needs replacing. ■ Disconnect the appliance from the electricity supply. Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate. ■ Unscrew the lamp cover and the seal. ■ Change the halogen lamp. When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (Osram 66275, 230 V, 25 W, G9) ■ Screw the lamp cover and the seal back on again.

Problem	Possible cause and remedy
A noise can be heard after a cooking process.	This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically. The temperature will fall faster with the oven door open.
Cakes and biscuits are not cooked properly after following the times given in the chart.	– Check that the correct temperature has been set. – Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Browning is uneven.	There will always be a slight unevenness. If browning is very uneven, check with **Fan plus**: – whether the temperature was set too high, – whether the correct shelf level was used. with **Conventional**: – the colour and material of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable. – whether the correct shelf level was used.
"0:00" is flashing in the display.	All pre-set times have been lost because of a power cut. The buzzer will also have been reset to the factory default. Reset the times and the buzzer.

Problem solving guide

Problem	Possible cause and remedy
A fault code appears in the display. F + number	You can rectify the following fault codes yourself: – **F 23**: The pyrolytic temperature of approx. 460 °C was not reached. This could have been caused by too much soiling in the oven to start with. Remove all coarse soiling before starting the pyrolytic cleaning programme again. If the fault message appears again please contact the Miele Service Department. – **F 32**: The door has not locked. Interrupt the pyrolytic cleaning programme by turning the function selector to "0". Then start it again. If the fault code appears again call the Miele Service Department. – **F 33**: The door lock for the pyrolytic cleaning programme will not open. Interrupt the pyrolytic cleaning programme and turn the function selector to "0". If the door lock will still not open please contact the Miele Service Department. – **F 55**: Safety switch-off has been triggered. The oven has switched off automatically as it has been in use for an unusually long time. The length of time depends on the oven function selected. The oven can be used again immediately by simply turning the programme selector to "0" and entering the process again. **For all other fault codes please contact the Miele Service Department.**

If it is not possible to remedy a fault by following the instructions given above, contact the Service Department. On no account open the appliance casing.

This appliance should only be repaired by a suitably qualified technician trained by Miele.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

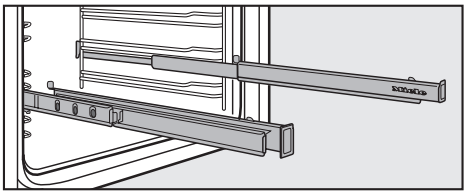
When contacting Miele, please quote the model and serial number of your appliance.

These are shown on the data plate, visible on the front frame of the oven with the door fully open.

Optional accessories

The following accessories may come as standard with some models. They are also available to order at extra cost via the internet on www.miele-shop.com, your Miele Dealer or the Miele Spare Parts Department.

FlexiClip telescopic runners



The FlexiClip telescopic runners can be used on any shelf level. Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

You can fit a FlexiClip runners to all the shelf runners at the same time.

Baking tray, universal tray and rack

These items, supplied with your oven, are also available to order.

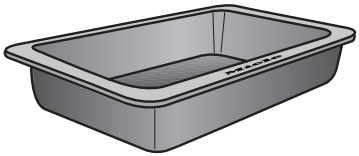
When ordering, please quote the model number of your oven.

Gourmet oven dish

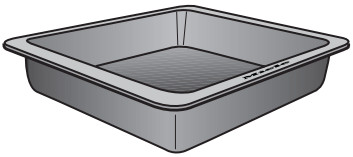
The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.
It has an anti-stick coating.

It is available in two sizes:

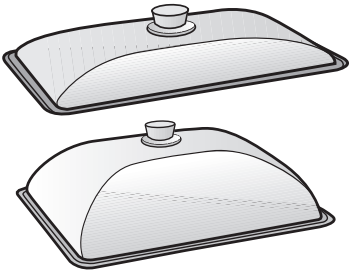
– HUB 5000-M (internal dimensions approx. 38 x 22 x 8 cm)



– HUB 5000-XL (internal dimensions approx. 38 x 35 x 8 cm)



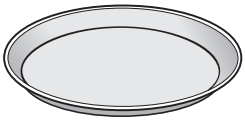
Gourmet oven dish lid



When ordering a lid, please specify the gourmet oven dish it is to be used with.

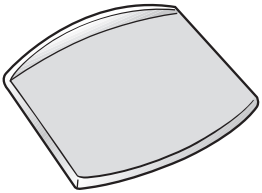
Please note that the large gourmet oven dish will not fit in the oven with the lid on!

Flan/Pizza dish



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.

Pizza stone



The pizza stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the pizza stone and taking it off.

Miele E-cloth

Removes grease and stains and leaves no smearing. Suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Oven cleaner

Suitable for removing stubborn soiling. It is not necessary to pre-heat the oven beforehand.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting Miele.

Connection of this appliance should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

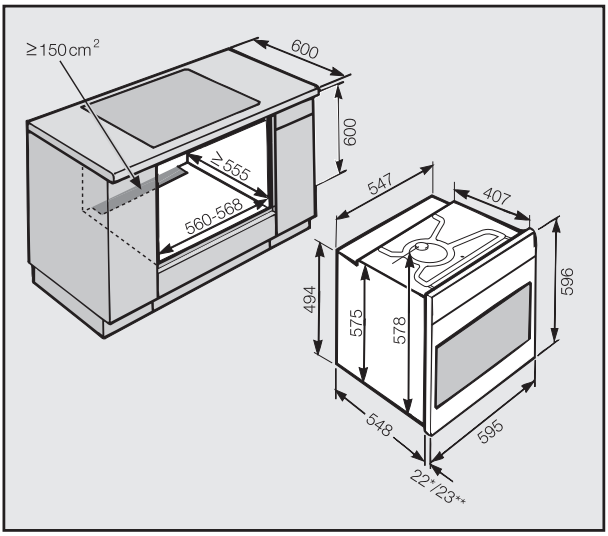
Brown = live

WARNING
THIS APPLIANCE MUST BE EARTHED

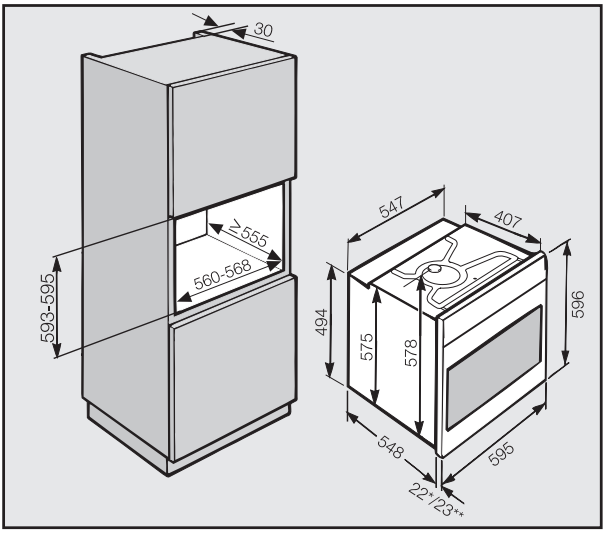
When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F or H 05 RR-F with a suitable cross-sectional area (CSA) may be used (available from the Miele Customer Contact Centre).

Appliance dimensions and unit cut-out

Installation in a base unit



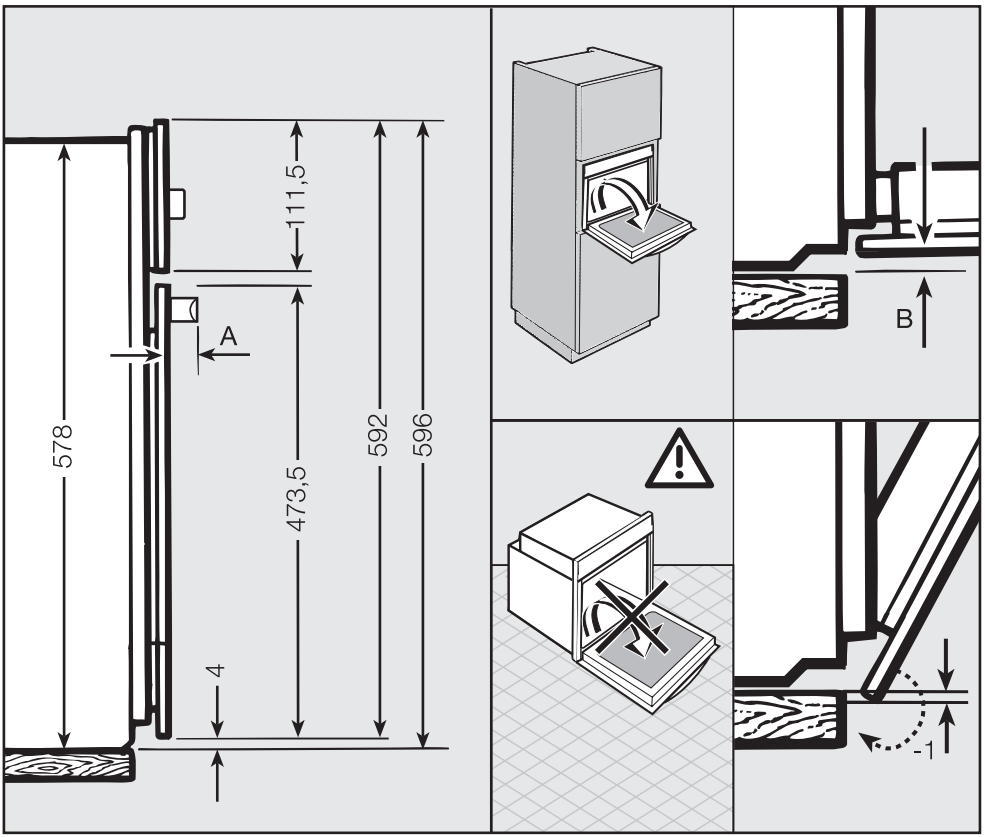
Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

Building-in diagrams

Front dimensions



A H 5140: 53.2
H 5240: 47.5

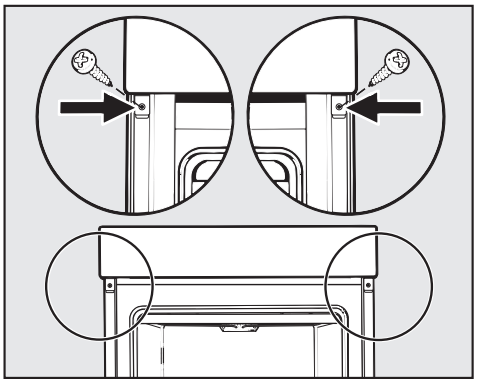
B Appliances with glass front: 2.2
Appliances with metal front: 1.2

⚠ The appliance must not be operated until it has been correctly installed in its housing unit.
Otherwise it poses an electric shock hazard.
To ensure adequate ventilation to the oven once installed:
– do not fit a rear panel into the housing unit.
– make sure that the shelf on which the appliance is placed does not touch the wall.
– do not fit insulation material inside the housing unit.

When installing the appliance do not lift it up by the door handle as this can damage the door.

Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.

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(H 5140 BP; H 5240 BP)

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